



Division of Licensing and Protection
103 South Main Street, Ladd Hall
Waterbury, VT 05671-2306
<http://www.dail.vermont.gov>
Voice/TTY (802) 871-3317
To Report Adult Abuse: (800) 564-1612
Fax (802) 871-3318

October 3, 2014

Ms. Kim Russell-Peck, Administrator
Kirby House, Inc.
64 South Main Street
Waterbury, VT 05676-1517

Dear Ms. Russell-Peck:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **September 2, 2014**. Please post this document in a prominent place in your facility.

We may follow-up to verify that substantial compliance has been achieved and maintained. If we find that your facility has failed to achieve or maintain substantial compliance, remedies may be imposed.

Sincerely,

A handwritten signature in black ink that reads "Pamela M. Cota, RN".

Pamela M. Cota, RN
Licensing Chief

PC:jl

Division of Licensing and Protection

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 0058	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING _____	(X3) DATE SURVEY COMPLETED C 09/02/2014
NAME OF PROVIDER OR SUPPLIER KIRBY HOUSE, INC.		STREET ADDRESS, CITY, STATE, ZIP CODE 64 SOUTH MAIN STREET WATERBURY, VT 05676		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
R100	Initial Comments: An unannounced on-site survey was completed on 9/2/14 to investigate 2 facility self-reports regarding resident to resident incidents (#12062 and #11610). There were no deficiencies related to the facility self-reports. A re-licensure survey was also completed. The following regulatory violations are related to the re-licensure survey.	R100		
R247 SS=E	VII. NUTRITION AND FOOD SERVICES 7.2 Food Safety and Sanitation 7.2.b All perishable food and drink shall be labeled, dated and held at proper temperatures: (1) At or below 40 degrees Fahrenheit. (2) At or above 140 degrees Fahrenheit when served or heated prior to service. This REQUIREMENT is not met as evidenced by: Based on observations and staff interview, the facility failed to assure that all perishable foods were stored at or below 40 degrees Fahrenheit (F.) Findings include: During the initial tour of the kitchen at 9:15 AM on 9/2/14, 1 of 3 refrigeration/freezer units in the main kitchen had a broken thermometer and the temperatures were not being monitored to assure that the temperature was maintained at or below 40 degrees F. The observation was confirmed with the Food Service Director (FSD) at 9:30 AM. The FSD also confirmed that she/he had not been consistently reviewing the temperature monitoring sheets to assure that proper temperature levels were maintained.	R247	R247 It was discovered that the thermometer was broken. The thermometer was immediately replaced and monitored over a 24 hour period in which it was reading accurately. The policy for monitoring the temperatures on all refrigerators/freezers was reviewed with staff and emphasis was put on the requirement that if readings are not in normal range it is to be reported to management. FSD and management will review temperature logs daily and follow up to assure all refrigeration/freezers and thermometers are working properly. See also attached addendum.	

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

9/30/14

STATE FORM

K5R711

If continuation sheet 1 of 4

R247, R252, R259 + R266 POC's acceptable 10/2/14 MB/ltRN/PML

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R252 R252 SS=E	<p>Continued From page 1</p> <p>VII. NUTRITION AND FOOD SERVICES</p> <p>7.2 Food Storage and Equipment</p> <p>7.3.b Areas of the home used for storage of food, drink, equipment or utensils shall be constructed to be easily cleaned and shall be kept clean</p> <p>This REQUIREMENT is not met as evidenced by: Based on observation and confirmed by staff interview, the facility failed to maintain surfaces that could be easily cleaned in the food storage pantry areas, the kitchen area and the hallway to the outside of the kitchen. Some food service and storage areas were also noted to be visibly soiled. Findings include:</p> <p>Per observation on 9/2/14 at 9:45 AM, the following areas were noted to have very worn surfaces that were not impervious and could not be easily cleaned, or kept clean:</p> <ol style="list-style-type: none"> 1. Cabinet surfaces had bare, rough wood exposed, with painted surfaces eroded and unable to be thoroughly cleaned. 2. The floors had multiple holes in the sheet flooring, with bare plywood surfaces exposed in the kitchen, hallway and food pantry areas. 3. Cleaning mops were stored in the kitchen, immediately next to the refrigerator, posing a safety hazard in the food preparation area. <p>Areas noted to be visibly soiled included the outside of the reach-in refrigerator in the kitchen, the shelves, wall cabinets and flooring in the food pantry area were also soiled. Moldy cantaloupes (3) were also found in the food pantry area.</p>	R252	<p>R252</p> <p>A thorough cleaning of kitchen and storage area to be done. New paint applied to all painted surfaces.</p> <p>Repairs made to flooring in kitchen, hallway and food storage areas.</p> <p>Cleaning mops storage location permanently moved.</p> <p>Job duties reviewed with all kitchen staff. Management will do weekly kitchen and food storage area inspections with FSD to assure compliance with job duties and regulations.</p> <p>See also attached addendum.</p>	

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R252	Continued From page 2 An assortment of non-food related items were observed stored in the pantry, including office supplies, furniture and other miscellaneous objects that should have been stored separate from food supplies. These findings were confirmed with the FSD during the tour of the area.	R252		
R259 SS=D	VII. NUTRITION AND FOOD SERVICES 7.3 Food Storage and Equipment 7.3.i Poisonous compounds (such as cleaning products and insecticides) shall be labeled for easy identification and shall not be stored in the food storage area unless they are stored in a separate, locked compartment within the food storage area. This REQUIREMENT is not met as evidenced by: Based on observation, the facility failed to store poisonous cleaning compounds a separate, locked area in the food service pantry area. Findings include: Per observation on 9/2/14 at 9:25 AM, the pantry room had poisonous cleaning chemicals and compounds stored alongside the food products. These items were not stored in a separate, locked part of the food storage room. The observation was confirmed with the FSD at 9:25 AM.	R259	R259 The cleaning chemicals were immediately removed from the area and placed in the designated locked cabinet. Management will conduct weekly inspections of the environment to assure all chemicals are properly stored in locked compartments for two months, then monthly as needed. See also attached addendum.	
R266 SS=E	IX. PHYSICAL PLANT 9.1 Environment	R266		

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R266	<p>Continued From page 3'</p> <p>9.1.a The home must provide and maintain a safe, functional, sanitary, homelike and comfortable environment.</p> <p>This REQUIREMENT is not met as evidenced by:</p> <p>Based on observation and staff interview, the facility failed to provide a safe, functional and sanitary environment. Findings include:</p> <p>1. Per observation on 9/2/14 at 9:35 AM, a pneumatic door closer on an exit door from the 1st floor living room was broken. The door closer was hanging loosely and partially detached from the door in a manner that posed a tripping hazard. Additionally, there were sharp metal edges exposed as a result of the broken door closer. This was confirmed by the House Administrator at the time of the observation.</p> <p>2. During a tour of the facility, the following areas had operating fans that were heavily soiled with dust and debris.</p> <ul style="list-style-type: none"> - Resident rooms 209, 210, 204, 307 400 and 405 - Two fans in the 1st floor dining room were operational and heavily soiled with dust. The fans were blowing into the dining area. <p>These observations were confirmed by the House Administrator on 9/2/14 at 10:05 AM.</p>	R266	<p>R266</p> <p>Immediately the loosely hanging parts were removed as to not pose a hazard. Our contractor was contacted and came on the 19th of September to take measurements for replacement of the exterior door.</p> <p>The two fans in the dining room were immediately removed.</p> <p>All fans will be cleaned and put on a routine cleaning schedule.</p>	



Kirby House, Inc.
64 South Main
Waterbury, Vermont
(802) 244-8998

September 29, 2014

Addendum to P.O.C resulting from survey dated 9/2/14-- Kirby House Inc. (Provider #0058)

R 247: FSD and management will review temp. logs daily and follow up to assure all refrigeration/freezers and thermometers are working properly.

R252: Management will do weekly kitchen and food storage area inspections with FSD to assure compliance with job duties.

R259: Management will conduct weekly inspections of the environment to assure all chemicals are properly stored in locked compartments for two months, then monthly and as needed.

Kim Russell-Peck